

APPETIZERS & SMALL PLATES:

- Bel-Lago Meatball:** House-made beef, veal and pork meatball covered in our house-made marina sauce \$6
- Antipasto:** Marinated artichokes, tomatoes, assortment of olives, pepperoncinis, fresh mozzarella, fontina, sopassada, salami, pepperoni, and prosciutto \$15
- Baked Brie:** Brie stuffed with dried fruit and almonds, served with fresh fruit, and a toasted baguette \$14
- Calamari Fritto:** lightly breaded with Italian herbs then fried, served with choice of red chili sauce or marinara sauce and lime \$12
- Bruschetta Trio:** Classic tomato, sausage and roasted red pepper, and a basil marinated mozzarella. Pick your topping or choose all three \$8
- Polenta Frites:** Lightly fried with bacon, basil, and parmesan, served with our house-made marinara \$7
- Roasted Vegetables:** Assortment of fresh marinated vegetables roasted in our brick oven with a creamy parmesan dipping sauce \$10
- Parmesan Risotto Balls:** served with house-made marinara, pesto, and alfredo \$8
- Twin Hummus:** Spicy red pepper and roasted garlic hummus, served with assorted fresh vegetables, toasted pita bread \$10
- Peel and Eat Shrimp:** ½ pound shrimp tossed in Old Bay seasoning \$13

SOUPS and SALADS:

- Italian Wedding Soup:** Chicken stock, meatballs, spinach, and pasta cup \$4, bowl \$5
- Del Giorno:** Chef-inspired creation of the day cup \$4, bowl \$5
- Bel-Lago Salad:** Toasted pecans, dried cherries, shaved red onions, tomatoes, fresh mixed greens, tossed with an apple cider vinaigrette \$6
- Tuscan Caesar Salad:** House-made croutons, shaved parmesan, crisp romaine, tossed with a creamy fresh Caesar dressing \$6
- Classic Chicken Cobb Salad:** Bacon, avocado, red onion, hard boiled egg, cheddar and bleu cheeses, tomatoes, sliced house smoked chicken \$14
- Steak Salad:** Sliced sirloin, fresh mozzarella, cherry tomatoes, roasted red peppers, toasted pine nuts, shaved red onion, fresh mixed greens, tossed with a honey balsamic dressing \$15
- Grilled Salmon Salad:** Grilled salmon, crisp prosciutto, cherry tomatoes, crumbled gorgonzola cheese, Tuscan white bean salad, fresh mixed greens, tossed with sun-dried tomato basil vinaigrette \$15
- Fresh Green Salad:** Carrots, shaved red onion, cherry tomatoes, fresh mixed greens, choice of dressing \$5
- Soup & Salad Combo:**
Choice of Soup Bowl and Fresh Green Salad \$9
- Dressings:** *Balsamic, Honey, Brown Sugar, Lemon Shallot and Sun-dried Tomato vinaigrette, Ranch, Italian, French, Bleu Cheese and Caesar*

SANDWICHES:

- Classic American Hamburger:** 100% Black Angus ½ lb. Burger, toasted Kaiser roll, seasoned fries \$10
- Italian Beef Sandwich:** Shaved prime rib, Italian au jus, toasted garlic Tuscan bread, spicy pepper relish, seasoned fries \$13
- Capresé Grilled Chicken:** Grilled chicken breast, tomato, pesto, fresh mozzarella, toasted kaiser roll, seasoned fries \$10
- Roasted Vegetable Sandwich:** Assorted marinated grilled vegetables, mozzarella grilled Tuscan bread, small green salad \$10
- Beer Battered Cod Sandwich:** Fresh Cod dipped in beer batter, fresh bakery bun, tartar sauce, seasoned fries \$9
- Blackened Yellow Fin Tuna Sandwich:** Fresh toasted herb foccia bread, baby Arugula, bleu cheese, warm tomato compote, seasoned fries \$12
- Club Sandwich:** Toasted nine grain bread, bacon, ham, turkey, Swiss cheese, lettuce, tomato, red pepper mayonnaise, kettle chips \$9
- Italian Grinder:** Ham, salami, cappicola, pepperoni, provolone, Italian roll, Italian dressing, banana peppers, seasoned fries \$9
- Savory Chicken Salad:** Toasted nine grain bread, house-made chicken salad, lettuce, tomatoes, kettle chips \$10
- Half Sandwich w/Soup or Salad:** Club, Grinder or Chicken Salad sandwich with cup of soup or petite green salad \$10

LUNCH PLATE SPECIALS:

- Petite Lasagna:** Slow simmered sauce, three cheeses, fresh pasta, served with a mini fresh green salad \$11
- Petite Spaghetti and Meatballs:** Fresh spaghetti, house-made marinara, the Bel Lago Meatball \$10
- Beer Battered Cod Fish and Chips:** Fresh cod dipped in a beer batter, seasoned fries, Tabasco coleslaw \$15
- Lobster Mac-n-Cheese:** Lobster and penne pasta in a cheddar Tabasco tomato broth, served with a mini fresh green salad \$13

BRICK FIRED PIZZAS:

- Mediterranean Pizza:** Crisp oven-baked crust topped with fresh mozzarella, pine nuts, crumbled feta cheese, a creamy pesto alfredo drizzle, sun dried tomatoes, and kalamata olives. \$14
- Red Pear Pizza:** Onion jam, Red pears, pine nuts, prosciutto, Alfredo and goat cheese \$15
- Blanco Pizza:** Crisp oven-baked crust topped with creamy alfredo, roasted garlic, house-smoked chicken, provolone, and mozzarella. \$13
- Build your own Pizza:** Thin crisp crust, tomato sauce or alfredo, provolone, mozzarella, and a choice of two toppings. \$12
- Pepperoni, Italian sausage, mushrooms, bacon, artichoke hearts, smoked chicken, tomatoes, sun-dried tomatoes, green peppers, roasted red peppers, banana peppers, red onions, roasted garlic, black olives, kalamata olives, prosciutto. All extra toppings are and additional \$1

* The delicious fresh basil used in our dishes was grown by students of Westerville North High School's hydroponics department. Seasonal vegetables grown in our private garden.

*Consuming raw or undercooked shellfish or meats may increase the likelihood of food borne illness. Please allow extra time for meats cooked medium well or well done.

Cold Drinks

	Bottle	Glass
Coca Cola, Diet Coke, Sprite, Root Beer		2.75
Iced Tea, Lemonade		2.75
Panna or San Pelligrino	7.00	

Specialty Drinks and Martinis

Tuscan Pear Martini \$9
Absolut Pear vodka, apple juice, soda, fresh pear slice
Manhattan Reserve \$9
Woodford Reserve, sweet vermouth and cherries
Grapevine Martini \$9
3 Olive grape vodka, white grape juice, fresh grapes
Hoover Iced Tea \$10
A Long Island made with Jose Curevo Tequila, Stoli Vodka, Bacardi Rum, Grand Marnier and Tanqueray Gin
Italian Ice Martini \$9
Lemon cello, Belvedere Vodka, cranberry juice and fresh lemon
Dirty Grey and Bleu Martini \$10
Grey Goose, olive juice and bleu cheese stuffed olives
Acai Margarita \$10
1800 Tequila, Absolut Berri-Acai vodka, sour mix and sugar berries
Bel Lago Bloody Mary \$10
Spicy Bloody Mary, featuring Absolut Peppar, Dead Guy Ale, Tabasco and Worcestershire sauce, celery salt rim
Sangria Argentiné \$9
Terraza Malbec, Tuaca Italian Liqueur, fresh cut fruit
Cilantro Cane Mojito \$10
10 Cane Rum, cilantro, Fresh Lime, sugar and soda
Pineapple Rose Martini \$10
Belvedere Citrus, Pineapple juice, Infused Rosemary, Pineapple speared with Rosemary
Challini \$9
Red Raspberry, White Peach, or Blackberry, Italian ice Bellini made with Chandon Brut Champagne, fruit puree and fresh fruit
Grand Smash \$9
Grand Marnier, fresh lemons and mint

On Tap

Miller Lite, Michelob Ultra	\$4.25
Seasonal Beer – Ask your server	\$6.00
Rogue Dead Guy Ale, Stella Artoi	\$5.50

Domestic & Import Beer

Abita Purple Haze	\$4.50
Amstel Light	\$3.75
Bass	\$4.25
Becks Dark	\$4.25
Birra Moretti	\$4.50
Bud Light	\$3.75
Bud Select	\$3.75
Budweiser	\$3.75
Chimay Blue	\$8.25
Coors Light	\$3.75
Corona	\$3.75
Corona Light	\$3.75
Dos Equis	\$4.25
Great Lakes Burning River (Pale Ale)	\$4.50
Great Lakes Dortmunder Gold (Golden Lager)	\$4.50
Great Lakes Elliot (Amber Lager)	\$4.50
Harp	\$4.75
Heineken	\$4.25
Heineken Light	\$4.25
IC Light	\$3.75
Killians	\$4.25
Labatt Blue	\$4.25
Labatt's Blue Light	\$4.25
Lambic (Raspberry, Apple)	\$7.50
MGD	\$3.75
Michelob Ultra	\$3.75
Miller Lite	\$3.75
Molson Canadian	\$4.25
Newcastle	\$4.25
Pacifico	\$4.25
Peroni	\$4.75
Red Stripe	\$4.50
Sam Adams Lager	\$4.25
Sam Adams Light	\$4.25
Sierra Nevada Pale Ale	\$4.50
Strongbow	\$4.50
Kaliber (non-alcoholic beer)	\$3.75

Enjoy! Executive Chef Christy Sobish

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